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TRANSLATED BY: HAYONE CHUNG
EDITED BY: YEJI LEE

WHAT DO YOU THINK?
DON'T YOU THINK IT'S AN ASSURED VICTORY FOR CHATEAU?

WIPE.
.....

CHEF NOH, MAY WE HAVE A WORD?
SURE.
THIS IS CHEF NOH, FROM YES, NOH CHEF!
I'M TEUM SAE NOH.

HE WAS SCOUTED AS THE HEAD CHEF OF A RESTAURANT IN PARIS DESPITE HIS YOUNG AGE.
HE WAS A HEAD CHEF FOR 5 YEARS STARTING AT AGE 23. ISN'T THAT FASCINATING?

I WAS ABOUT TO HIRE NO-GOOD PUNKS.

BUT I WAS LUCKY TO MEET CHEF NOH AT THE RIGHT TIME.
I SEE, ANOTHER CRAZY LITTLE FOOL INTO COOKING?

!!

FOOD IS JUST SOMETHING YOU CONSUME TO SURVIVE.
I DON'T UNDERSTAND PEOPLE WHO WASTE THEIR LIVES TO EAT SOMETHING A BIT MORE TASTY.

HEY, MIKE! DON'T YOU THINK YOU'RE TOO HARSH?

SO, TEUM SAE NOH, RIGHT?
YES...

MICHELIN STAR

WRITTEN AND DRAWN BY SONG.
BACKGROUND AND COLORING BY NABSUL.
EDITED BY CHEF TAEHWAN RYU, MICHELIN KOREA

EP. 31: YOU'RE MISSING THE MOST IMPORTANT THING.

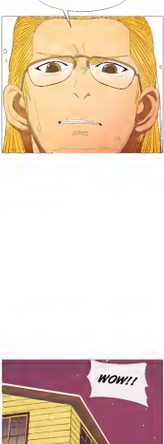
DID WE REALLY HAVE TO COME HERE? CHATEAU FROM LAST WEEK WAS JUST FINE.
SERIOUSLY, IT WAS SO MUCH WORK TO CLIMB UP THE HILL.
WITH OUR PAYCHECK, HOW MANY TIMES DO YOU THINK WE COULD VISIT HIGH-END RESTAURANTS LIKE THIS ONE, IF NOT FOR THIS KIND OF AN OPPORTUNITY?
LOOK AT THE BACK. THE VIEW'S NICE.

SOUP
TOMATO GAZPACHO
CABBAGE CREAM
PISTACHIO
CUMIN POWDER

SALAD :
POTATO SALAD
BLACK OLIVE POWDER
PINK AIOLI
JAMON IBERICO
STIR FRIED MUNG-BEAN SPROUTS

OOH! I CAN TASTE THE RICH FLAVOR OF THE SEASONED POTATO AND OLIVES MIXING WITH THE HAM AND SPROUTS!
THIS IS AWESOME!!! SALTY AND SOUR ONE IS STIMULATING, BUT ITS OVERALL BALANCE IS PERFECT, SO THEY ACCENTUATE EACH OTHER!!
IT'S JUST BABY POTATOES, CHERRY, OLIVES, AND HAM!!

THIS IS JAMON IBERICO, MADE FROM BLACK IBERIAN PIGS THAT ARE SALTED AND THEN DRIED IN SEA BREEZE.
THE BABY POTATOES AND BEAN SPROUTS ARE DIRECTLY DELIVERED FROM THE PRODUCERS.



AMUSE: KIMCHI TUILE SHRIMP TARTAR TOAST WATERMELON SOAKED IN XYLITOL

THE INSPIRATION CAME FROM A BEACH THAT WAS COVERED IN PEBBLES.
THE RED, FLAT PIECE IS THE KIMCHI TUILE YOU WERE WONDERING ABOUT.
YOU CAN THINK OF IT AS KIMCHI CRACKER.

WOW!! THE WATERMELON IS SO SWEET AND REFRESHING!
OOH, I LOVE THIS TEXTURE OF KIMCHI TUILE!! THE MORE YOU BITE IT, THE MORE KIMCHI FLAVOR YOU TASTE!
MUM
MUM
WOW!! I'M SPEECHLESS! SHRIMP TARTAR TOAST!!!

EATING THIS AMUSE BOUCHE IS LIKE TAKING A TRIP OUTSIDE THE CITY.
HAVING A BIG BITE OF COOL WATERMELON ON A BEACH WHILE BREATHING IN THE SALTY AIR!!!

WOW, I'M FLOORED. WHAT AN EXQUISITE DISH FROM SUCH COMMON INGREDIENTS...
IT WAS SCORCHING HOT THIS SEASON, SO I LOVE THE FLAVORS, TOO!!

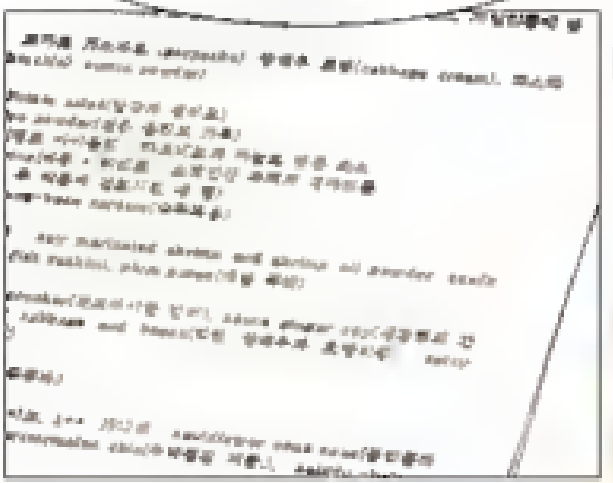
CHEF TAEHWAN RYU.
RyuTaehwan

OWNER? SHE LOOKS BARELY OVER 20...
OH, THE CHEF SEEMS COOL.
HE'S TOO YOUNG!!
HE'S MORE HANDSOME THAN CHEF NOH!

THE CHEF HAS SOME FIERCE EYES.
THE OWNER'S MY TYPE.
HE LOOKS SHARP.

THE THEME OF TONIGHT'S DINNER IS NATURE IT'S GOING TO BE A MODERN INTERPRETATION OF FRESH INGREDIENTS FROM KOREA INTO A FULL FRENCH COURSE.

I'M SURE YOU HAVE MANY QUESTIONS ABOUT THE RECIPE.

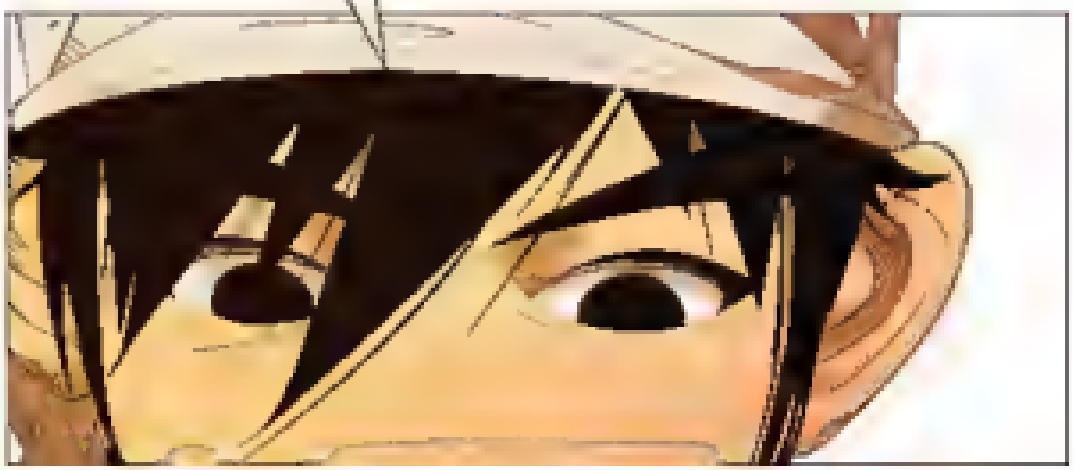


BUT YOU'LL FIND ALL ABOUT IT ONCE THE DINNER STARTS SOON, SO I ASK FOR YOUR PATIENCE FOR JUST A LITTLE WHILE.

ALRIGHT.

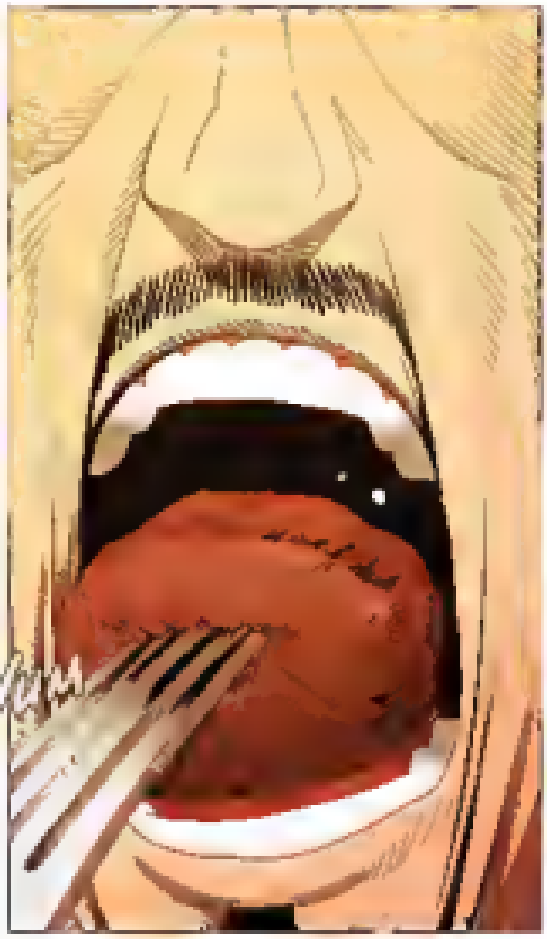
IT'S NOT LIKE WE KNOW MUCH.

PLEASE ENJOY AND MAKE YOUR DECISION.

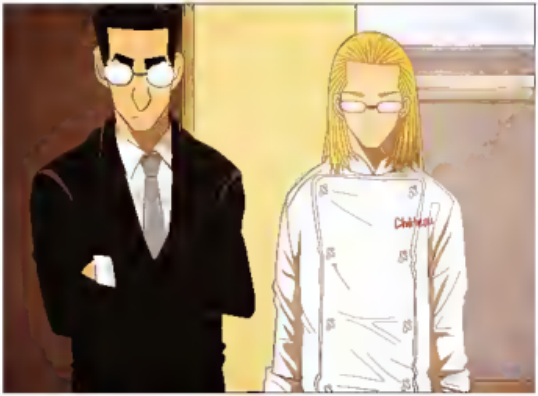


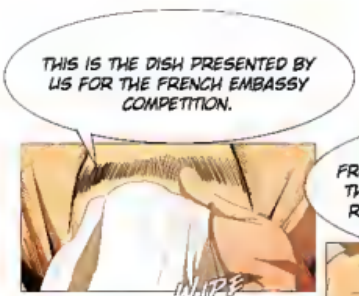
THEN,

WE'LL BEGIN THE DINNER HERE AT LA PETITE MAISON.



MMM~ I LOVE THESE VEAL RIBS...




THIS IS THE DISH PRESENTED BY US FOR THE FRENCH EMBASSY COMPETITION.
WIPE

TOP-NOTCH INGREDIENTS, FRENCH TECHNIQUES THAT MAXIMIZE THEIR FLAVORS, AND THE PERFECT RECIPE THAT DOESN'T ALLOW ANY DISCREPANCIES.
WIPE